

# WINTERGARDEN CAFE





16 GRANOLA GF) 🗸

MAPLE TOASTED OATS, NUTS, SEEDS, SEASONAL STEWED FRUITS, COCONUT YOGURT, RASPBERRY RICOTTA WITH MILK

**BIG BREAKY** 

FRIED FREE RANGE EGGS, BACON, MUSHROOM, BACHKA CHORIZO SAUSAGE, HASH BROWN, TOMATO, SOURDOUGH

21 GOURMET CRUMPETS (\*\*)

HOUSEMADE CRUMPETS, GINGER POACHED PEAR, SEASONAL FRUITS, CANADIAN MAPLE SYRUP, ORANGE MASCARPONE ADD HANDCUT BACON +6

EGGS BENEDICT

ENGLISH MUFFIN, POACHED FREE RANGE EGGS, SMOKED TOMATO, HOLLANDAISE

ADD HANDCUT BACON + 6

ADD GIN-CURED SALMON + 7

ADD ROASTED MUSHROOM + 6

SALMON CRUMPETS

GIN CURED SALMON, HOUSEMADE CRUMPETS, AVO MOUSSE, PICKLED ONION, DILL CREAM, CHILLI, PUFFED CAPERS

AVOCADO AND SMOKED FISH ON TOAST

MASHED AVOCADO, SMOKED FISH, FENNEL, VINE TOMATOES, CHILLI, PICKLED ONION, RICOTTA CHEESE AND FRESH CORIANDER ADD EGG + 3

MUSHROOM ON TOAST

HERBED MUSHROOMS, MUSHROOM PURÉE, SMOKED PECORINO, POACHED EGG, TOASTED HAZELNUTS, MUSHROOM POWDER

13 FREE RANGE EGGS ON TOAST

EGGS, YOUR CHOICE FRIED OR POACHED WITH FRESH HERBS

PARMESAN SCRAMBLED EGGS, ON TOAST

6 BACON

SALMON

SAUSAGE **MUSHROOM** 

**TOMATO** 

6 AVOCADO

HASH BROWN

PLATTER FOR TWO

GIN CURED SALMON, LAMB CUTLETS, LOCAL ARTISAN CHEESES, HOUSEMADE BEEF PASTRAMI, ARUGULA SALAD, SEED CRACKERS & KUMARA CRISPS, BREAD CROSTINI, OLIVES, HUMMUS

**BEEF RIBS** 

SLOW BRAISED BEEF SHORT RIB, ROASTED BABY POTATOES WITH CARAMELISED ONION, PICKLED BABY ROOTS, PEPPERCORN JUS, **BACON CRUMB** 

**CUMIN LAMB CUTLETS** 

PAN SEARED LAMB CUTLETS, FRESH HERB COUSCOUS, EGGPLANT CHUTNEY, MINT LABNEH

VEGAN BOWL V GF 🔗





PUMPKIN HUMMUS, PICKLED CARROT, COURGETTE SPAGHETTI, RED KIDNEY BEANS WITH COCONUT, AVOCADO, **TOFU & SEASONAL GREENS** 

ADD FREE RANGE EGG + 3 GIN CURED SALMON + 7

SPICY CHICKEN BURGER

CRISPY CHICKEN, PICKLED CUCUMBER, SPICY AIOLI, RED ONION, LETTUCE, FRIES

**BEEF & MUSHROOM BURGER** 

CARAMELIZED ONION, AIOLI, BACON, CHEDDAR, FRIES

CHICKEN CAESER SALAD

BABY COS, ANCHOVY, SOURDOUGH CROUTONS, BACON CRUMB, SHAVED MANCHEGO, CHEESE, PAN FRIED CHICKEN, POACHED FREE RANGE EGG

MUSHROOM PASTA



PAPPARDELLE, CREAMY BLUE CHEESE, PORTOBELLO MUSHROOM, PARMESAN, GARLIC BREAD

**CRAYFISH PASTA** 

SQUID INK PASTA, CRAYFISH, TOMATO, CHILLI, FRESH HERB, GARLIC BREAD

6 HERBED KALE

GARLIC AND HERB GRILLED BREAD

FRIES AND AIOLI

12 SEASONAL SALAD



14 | FISH AND CHIPS

FRESH FISH COOKED IN BATTER, SERVED WITH FRIES AND TOMATO SAUSE

EGG AND TOAST

SCRAMBLED OR FRIED WITH TOAST

HAM & CHEESE TOASTIE A REAL FAVOURITE

ALL CHICKEN AND EGGS ARE FREE RANGE

PLEASE INFORM STAFF OF ALLERGIES. PLEASE NOTE FOOD MAY CONTAIN TRACES OF ALLERGENS DUE TO AIRBORNE PARTICLES OR USING SHARED EQUIPMENT.



**VEGAN** 



**VEGETARIAN** 



**GLUTEN FREE** 

ARE YOU LOOKING FOR AN EVENT SPACE? WE SPECIALISE IN MEMORABLE, PERSONALISE PARTIES JUST FOR YOU. TO BOOK CALL 09 354 3361

A 15% SERVICE CHARGE APPLIES ON PUBLIC HOLIDAYS

# **RAW JUICE \$8.50**

### **FRUIT JUICE**

Orange, apple and pear

#### **VEGETABLE JUICE**

Carrot, spinach, cucumber, apple and mint.

### **COMBO JUICE**

Lemon, ginger, orange, carrot and beetroot

# **SMOOTHIE \$10**

#### THREE B'S PLUS

Berries, banana, beetroot

#### **GO BANANA. GO NUTS**

Banana, peanutbutter, date, vanilla

#### **GREEEN DAY (DF)**

Green apple, banana, ginger, spinach, lemon

# **COLD DRINKS**

#### **ORGANIC SODA**

Lemonade, Ginger Beer, Lemon, Iime & bitters 6

#### **SODA**

Coca-Cola 5 Diet Coca-Cola 5 V energy drink 5.50 V sugar free 5.50

#### **ORGANIC BOTTLED JUICES**

Apple, Apple & Feijoa, Mango-Apple-Orange 6

### **JUICES BY THE GLASS**

Orange, Cranberry, Tomato, Pineapple 6

### **BOTTLED WATER**

Mineral still water H2Go (750ml) 4.5 Antipodes Sparkling or Stll water (500ml) 5

# **ICED TEA & COFFEE**

Iced coffee 8 Iced chocolate 8 iced latte 6 Iced americano 6



# MILKSHAKE \$8

Choose from our ice cream selection for flavours

enquiry@ wintergardenpavilion.co.nz



# **HOT DRINKS**

# **REGULAR COFFEE LARGE CUP +.50**

Long black Flat White\* 4.7 4.5 Piccolo Short black 4.5 Macchiato 4.7 Moccachino\* 5.2 Latte 5.2 Cappuccino\* 4.7

Americano\*

Affogato 8 (double espresso & ice cream) + Brandy \$5.00

5.2 (sweet or spicy) Chai latte

Turmeric latte 5.2 Hot chocolate 5

#### **EXTRAS**

Almond milk Soy milk Coconut Oat 1.2 Extra coffee shot 0.5 Decaf 0.5

#### **TEA 4.5**

Honeydew green, English breakfast, Chamomile, Earl Grey, Fruits of Eden, Peppermint, Lemongrass Ginger, Malabar Chai,

## WINE

### **SPARKLING**

Villa Sandi Prosecco il fresco DOC Veneto Italy 13(200ml) /49 Deutz Methode Traditional Cuvee Brut Marlborough 67 Veuve Clicquot Brut NV France 135

#### WHITE WINE

Summerhouse Pinot Noir Rose Marlborough 12/48 Wild Rock Pinot Gris 12/49 Wither Hills Sauvignon Blanc Marlborough 12/47 Framingham Nobody's Hero Sauvignon Blanc Marlborough 12/50 Kumeu River Chardonnay Auckland 12/54

# **RED WINE**

Heineken light 10

The Edge Pinot Noir Marlborough 12/54 Peregrine Saddleback Pinot Noir Central Otago 68 Craggy Range Te Kahu 2018 Merlot Hawkes Bay 13/58 Craggy Range Gimblett Gravels Syrah Hawkes Bay 62

# BEER

No 1 Hallertau Luxe Kolsch larger 11 No 2 Hallertau Statesman Pale Ale 11 No 4 Hallertau Deception Schwarzbier 11 **Granny Smith Apple cider 11** Heineken 10 Corona 10 **Steinlager Pure 10** 

# **COCKTAILS \$15**

Heineken Zero 10

Aperol Spirtz, Espresso Martini, Bloody Mary, Jack & Coke, Mojito



